Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of Claims:

1 – 9. (Canceled)

10. (Withdrawn) Use of an amino acid sequence presented as SEQ ID No. 5 to prepare a foodstuff or a substance (e.g. a dough) for making same.

11. (Canceled)

12. (Canceled)

13. (Withdrawn) Use of an amino acid sequence comprising the amino acid sequence presented as SEQ ID No5 to prepare a dough that is less sticky than a dough comprising a fungal xylanase; wherein said stickiness is determinable by the Stickiness Determination Method presented as Protocol 2 herein.

14 – 43. (Canceled)

44. (Withdrawn) In a method of preparing a dough for making a bakery product, wherein a xylanase is incorporated in the dough to reduce stickiness,

the improvement wherein said xylanase is a bacterial xylanase comprising the amino acid sequence of SEQ ID No. 5, whereby the resultant dough is less sticky than an otherwise identical dough prepared by incorporating a fungal xylanase instead of said bacterial xylanase.

45. (Withdrawn) The method of claim 44, wherein said bacterial xylanase is a *Bacillus subtilis* strain.

46. (Withdrawn) The method of claim 44, wherein said bacterial xylanase is substantially free of glucanase enzymes.

47. (Withdrawn) The method of claim 44, wherein the stickiness of said dough is measured using the Stickiness Determination Method of Protocol 2 herein.

48 - 55. (Canceled)

56. (New) A bakery product or a substance for making a bakery product comprising a polypeptide expressed from the nucleotide sequence of SEQ ID NO:6, wherein said bakery product or substance for making a bakery product is suitable for use in a foodstuff.

57. (New) The bakery product or substance for making a bakery product of claim 56, wherein said polypeptide does not contain a leader sequence.

58. (New) The bakery product or substance for making a bakery product of claim 56, wherein said polypeptide has the amino acid sequence of SEQ ID NO:5.

59. (New) The bakery product or substance for making a bakery product of claim 57, wherein said polypeptide has the amino acid sequence of amino acids 29-213 of SEQ ID NO:5.

60. (New) A dough for making a bakery product prepared by incorporating a bacterial xylanase comprising a polypeptide expressed from the nucleotide sequence of SEQ ID NO:6, whereby the resultant dough is less sticky than an otherwise identical dough prepared by incorporating a fungal xylanase instead of said bacterial xylanase.

61. (New) The dough of claim 60, wherein said polypeptide does not contain a leader sequence.

62. (New) The dough of claim 60, wherein said polypeptide has the amino acid sequence of SEQ ID NO:5.

63. (New) The dough of claim 62, wherein said polypeptide has the amino acid sequence of amino acids 29-213 of SEQ ID NO:5.

64. (New) A bakery product prepared by baking the dough of claim 60.

65. (New) The dough of claim 60, comprising wheat flour, water and a bacterial xylanase expressed from the nucleotide sequence of SEQ ID NO:6.

66. (New) The dough of claim 65, wherein said bacterial xylanase is from a *Bacillus subtilis* strain.

67. (New) The dough of claim 65, wherein said bacterial xylanase is free of detrimental levels of glucanase enzymes.

68. (New) The dough of claim 65, wherein the stickiness of said dough is measured using the Stickiness Determination Method of Protocol 2 herein.

69. (New) The dough of claim 65, further comprising yeast.

70. (New) A bakery product prepared by baking the dough of claim 69.